



SMOKED MEATS BOARD

all meats are smoked in-house

Angus Brisket | hickory
star anise, paprika and garlic dry rub

Pork Ribs | applewood
fennel, preserved lemon and cider wet rub

Duck and Pork Ham | applewood
cured with ginger, chilli and coriander

Venison Sausage | hickory
locally produced coarse grind

Chicken Wings | hickory
paprika, thyme and garlic dry rub

served with thick-cut chips, slaw, tomato relish, Dijon mustard,
pickled red onions, brisket gravy, flat breads and ciabatta

one metre board 249 | serves 4 – 8

half metre board 139 | serves 2 – 4